

Zucchini Cupcakes

3 eggs
1 ¼ cups sugar
½ cup vegetable oil
½ cup orange juice
1 t almond extract
2 ½ cups all-purpose flour
2 t ground cinnamon
2 t baking powder
1 t baking soda
1 t salt
½ t ground cloves
1 ½ cups shredded zucchini
CAMEL FROSTING:
1 cup packed brown sugar
½ cup butter or margarine
¼ cup milk
1 t vanilla extract
1 ½ to 2 cups confectioner's sugar

In a mixing bowl, beat eggs, sugar, oil, orange juice and extract.
Combine dry ingredients- add to the egg mixture and mix well.
Add zucchini and mix well.
Fill greased or paper-lined muffin cups two-thirds full.
Bake at 350 degrees for 20-25 minutes or until cupcakes test done. Cool for 10 minutes before removing to a wire rack.

For frosting, combine the brown sugar, butter and milk in a saucepan- bring to a boil over medium heat.
Cook and stir for 2 minutes.
Remove from heat; stir in vanilla.
Cool to lukewarm.
Gradually beat in the confectioners' sugar until frosting reaches spreading consistency.
Frost cupcakes.
Yield 1-1/2 to 2 dozens.